
SATURDAY LUNCH

2 Courses £27 and 3 courses £32

Cod

Beetroot Poached Cod, Beetroot, Creme Fraiche, Baked Potato Mousse

Porchetta

Slow Roast Pork Belly, Burnt Apple, Parsnip Crisps

Beetroot (vg)

Poached Baby Beets, Pickled Golden Beetroot, Soy Glazed Pumpkin Seeds, Orange

Smoked Salmon

Smokin' Brothers Salmon Tartare, Clam Chowder Cream Sauce, Radish, Squid Ink Cracker

Chicken and Ham Hock

Terrine Of Confit Chicken Leg and Ham Hock, Leek, Pickled Mushroom, Purity Ale Brioche

Chicken

Cornfed Chicken Breast, Ale Braised Carrot, Fondant Potato, Girolle Mushroom, Hazelnut

Cauliflower (v) or (vg alternative)

Spice Roasted Cauliflower, Smoked Cheddar Sauce, Pickled and Crispy Shallot, Hazelnut

Pea (v) or (vg alternative)

Risotto, Rachel Goats Cheese, Baby Leeks, Asparagus, Spinach

Market Fish

Pan Fried Fillet, Creamed Potato, Caper and Shrimp Butter Sauce, Crispy Kale

Ribeye (£3 supplement)

8oz, 28 Day Aged Hereford Beef

Café de Paris Butter, Baked Portobello Mushroom and Cherry Tomatoes, Parmesan and Truffle Fries, Watercress Salad

Chocolate and Cherry (v)

Dark Chocolate and Cherry Tart, Pistachio, Cherry Sorbet

Rhubarb and Custard (v) or (vg alternative)

Poached Rhubarb, White Chocolate Crèmeux, Ginger, Honeycomb

Pineapple (v) or (vg alternative)

Citrus Whipped Cheesecake, Charred Pineapple, Passion Fruit, Frozen Pineapple Parfait

Cheese

Selection Of 3 English Cheeses, Fig and Apple Puree, Crackers, Red Onion Marmalade

SIDES £4 each

Skin On Fries (v) or (vg), Parmesan and Truffle Fries (v)

Heritage Tomato and Mozzarella Salad, Aged Balsamic (v) or (vg alternative).

Potato Salad, Greek Yoghurt and Chive Dressing, Pomegranate (v)

Baked Courgettes, Blue Cheese, Mustard Dressing (v) or (vg alternative)

Ale Braised Chantennay Carrots, Maple, and Hazelnut (v) or (vg)

HOT DRINKS

Americano £3.25 Latte £3.50 Flat White £3 Cappuccino £3.50 Double Espresso £3

Hot Chocolate £3.50 Mocha £3.50 English Breakfast Tea £3 Earl Grey Tea £3 Herbal Tea (ask server) £3.20

(v) vegetarian, (vg) vegan, (vg alternative) dish has been adapted to be vegan. Please ask server

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.

SUNDAY LUNCH

2 Courses £27 and 3 courses £32

Pete's Cocktail Recommendation:

The O/S Bloody Mary £9.50

Vodka, tomato juice, tabasco, bitters, Worcestershire sauce, red wine, lemon juice
(please let us know how spicy you would like it)

Cod

Beetroot Poached Cod, Beetroot, Creme Fraiche, Baked Potato Mousse

Porchetta

Slow Roast Pork Belly, Burnt Apple, Parsnip Crisps

Beetroot (vg)

Poached Baby Beets, Pickled Golden Beetroot, Soy Glazed Pumpkin Seeds, Orange

Smoked Salmon

Smokin' Brothers Salmon Tartare, Clam Chowder Cream Sauce, Radish, Squid Ink Cracker

Chicken and Ham Hock

Terrine Of Confit Chicken Leg and Ham Hock, Leek, Pickled Mushroom, Purity Ale Brioche

Beef

Roast Rump of Beef, Roast Potatoes, Ale Braised Carrot, Cauliflower Cheese, Yorkshire Pudding, Red Wine Jus

Chicken

Cornfed Chicken Breast, Ale Braised Carrot, Fondant Potato, Girolle Mushroom, Hazelnut

Cauliflower (v) or (vg alternative)

Spice Roasted Cauliflower, Smoked Cheddar Sauce, Pickled and Crispy Shallot, Hazelnut

Pea (v) or (vg alternative)

Risotto, Rachel Goats Cheese, Baby Leeks, Asparagus, Spinach

Market Fish

Pan Fried Fillet, Creamed Potato, Capers and Shrimp Butter Sauce, Crispy Kale

Chocolate and Cherry (v)

Dark Chocolate and Cherry Tart, Pistachio, Cherry Sorbet

Rhubarb and Custard (v) or (vg alternative)

Poached Rhubarb, White Chocolate Crèmeux, Ginger, Honeycomb

Pineapple (v) or (vg alternative)

Citrus Whipped Cheesecake, Charred Pineapple, Passion Fruit, Frozen Pineapple Parfait

Cheese

Selection Of 3 English Cheeses, Fig and Apple Puree, Crackers, Red Onion Marmalade

SIDES £4 each

Skin On Fries (v) or (vg), Parmesan and Truffle Fries (v)

Heritage Tomato and Mozzarella Salad, Aged Balsamic (v) or (vg alternative).

Potato Salad, Greek Yoghurt and Chive Dressing, Pomegranate (v)

Baked Courgettes, Blue Cheese, Mustard Dressing (v) or (vg alternative)

Ale Braised Chantennay Carrots, Maple, and Hazelnut (v) or (vg)

HOT DRINKS

Americano £3.25 Latte £3.50 Flat White £3 Cappuccino £3.50 Double Espresso £3

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